

14. November, 2004

Norwegian Dream

Corrective Action Log USPH inspection 31. Oct. 2004.

Item #	Description	Corrective action
1	<p>Sports Bar.</p> <p>THE SERVING UTENSILS AT THE #1 BUFFET LINE COLD SECTION WERE TOO SHORT RELATIVE TO THE POSITION OF THE FOOD TRAYS AND PANS, SUCH THAT PASSENGERS WERE LEAVING THE HANDLES OF THE UTENSILS TOUCHING FOODS AND WERE LEANING UNDER THE SHIELDS TO SERVE THEMSELVES. THIS ISSUE WAS ALSO NOTED AT BUFFET #2 ON PASTRY AND SAUSAGE SERVICE.</p>	<p>Corrected. Long handle utensils has been provided.</p>
2	<p>Sports Bar - Beverage.</p> <p>THE ICE AND WATER DISPENSERS HAD ACTUATING LEVERS WHICH CONTACT THE LIP-CONTACT SURFACE OF GLASSES USED THERE. THE SHIP'S POLICY WAS THAT PASSENGERS NOT RE-SERVE FROM THE SAME GLASS, BUT THERE WAS NO SIGN POSTED AT THIS STATION AND NO STAFF MONITOR POSITIONED THERE.</p>	<p>Corrected. Signs have been posted on the Ice and Water dispenser informing guests to use clean cups and glasses, and not refill old ones.</p>
3	<p>Sports Bar - Pantry.</p> <p>A HOLE WAS PRESENT WHERE THE PASS-THRU DOOR JOINS THE COUNTER BASE. THE HOLE WAS USED FOR THE DOUBLE DOOR LOCKING PIN, BUT THAT PIN IS NO LONGER IN PLACE.</p>	<p>Corrected. The door lock set latch strike plate is fitted with recess, which is sealed in the bottom.</p>
4	<p>Sports Bar - Dishwashing Area.</p> <p>THE HOT WATER SANITIZING TEMPERATURE OF THE IN-USE CONVEYOR DISHWASH MACHINE WAS BETWEEN 150 AND 160 °F AT THE PLATE SURFACE. THE TEST WAS REPEATED SEVERAL TIMES AND 3 DIFFERENT THERMOMETERS WERE USED. THE MOUNTED FINAL RINSE GAUGE THERMOMETER WAS REGISTERING BETWEEN 170 AND 174 °F DURING THE TIME THE MEASURES WERE MADE. THE 4 LOG TESTS MADE THIS MORNING WERE ALL APPROXIMATELY 164 °F.</p>	<p>Corrected. Adjustments made, and temperature is being closely monitored. No temperatures below required level observed after the adjustments was done.</p>
5	<p>Potable Water - Distribution.</p> <p>THE LOWER LOOP POTABLE WATER DISTRIBUTION ANALYZER READING WAS 1.23 PPM, WHILE THE MANUAL TEST MEASURED 0.75 PPM. THE UNIT WAS RECALIBRATED IMMEDIATELY. STAFF STATED THAT IT WAS ALSO CALIBRATED 2 HOURS PREVIOUS TO THIS TEST.</p>	<p>Corrected. Routine improved. Additional test done 30 minutes after calibration, to verify that the reading is stabile.</p>
6	<p>Potable Water - Bunkering.</p>	<p>Corrected. Pipes improved to ensure supply of water to sampling point. New log sheet and instruction implemented. The new instruction clarifies how to loge and how to test in the case when the automatic monitoring is</p>

	<p>THE SHIP BUNKERED POTABLE WATER ON 9 AND 17 OCTOBER IN NEW ORLEANS AND THE RECORDER CHARTS INDICATE THE FREE CHLORINE RESIDUAL THROUGHOUT THE PERIOD OF BUNKERING WAS 1.7 AND 1.6 PPM RESPECTIVELY.</p>	<p>malfunctioning. If the reading show that bunkered or produced water has been under treated for a period, the instruction is to compensate with increased chlorine dosing.</p>
7	<p>Potable Water - Production.</p> <p>THE SHIP BUNKERED POTABLE WATER ON 9 AND 17 OCTOBER IN NEW ORLEANS AND THE RECORDER CHARTS INDICATE THE FREE CHLORINE RESIDUAL THROUGHOUT THE PERIOD OF BUNKERING WAS 1.7 AND 1.6 PPM RESPECTIVELY.</p> <p>OCTOBER 7 - 2000-2400 FREE CHLORINE RESIDUAL OF 1.78 PPM OCTOBER 8 - 0800-1200 FREE CHLORINE RESIDUAL OF 0.99 OCTOBER 8 - 2000-2400 FREE CHLORINE RESIDUAL OF 1.78 OCTOBER 11 - 0000-0400 FREE CHLORINE RESIDUAL OF 0.99 OCTOBER 15 - 0000-0400 FREE CHLORINE RESIDUAL OF 0.83 OCTOBER 16 - 0000-0400 FREE CHLORINE RESIDUAL OF 1.48 OCTOBER 19 - 0000-0400 FREE CHLORINE RESIDUAL OF 1.34 OCTOBER 20 - 0000-0400 FREE CHLORINE RESIDUAL OF 1.21 OCTOBER 29 - 1200-1600 FREE CHLORINE RESIDUAL OF 1.67</p> <p>IN EACH CASE THERE WAS NO NOTATION ON THE LOG OF ANY CORRECTIVE ACTION MADE OR ANY SECONDARY TEST OR ADJUSTMENTS.</p>	<p>Corrected. Same pipe line and equipment used for onboard production and bunkering. The corrective action is the same as for item 6, except from when manual testing is required. Then it is done every hour for bunkering.</p>
8	<p>Potable Water - Production.</p> <p>THE POTABLE WATER PRODUCTION LOG RECORDS WERE MADE ONLY AS A TEST VALUE DURING A 4 HOUR WATCH, SO IT WAS NOT POSSIBLE TO DETERMINE IF MANUAL READINGS FOR CHLORINE WERE MADE AT 4 HOUR INTERVALS.</p>	<p>Corrected. Log sheet and logging routines improved to meet the requirements in SEMS and USPH regulations.</p>
9	<p>Medical.</p> <p>NOT ALL OF THE PATIENTS WHO WERE DISPENSED ANTIDIARRHEAL MEDICATION WERE NOT LISTED IN THE GASTROINTESTINAL ILLNESS LOG.</p>	<p>Due to a misunderstanding. Cleared and corrected at the day of inspection.</p>
10	<p>Medical.</p> <p>THE 4-HOUR REPORTS DID NOT CONTAIN THE TOTAL NUMBER OF CASES OF GASTROINTESTINAL ILLNESS. ONLY THE ADDITIONAL CASES WERE BEING REPORTED IN THE 4-HOUR GI REPORT.</p>	<p>Due to a misunderstanding. Cleared and corrected at the day of inspection.</p>
11	<p>Main Galley - Breakfast Pantry.</p>	<p>Corrected. Level indicator that was stained, is replaced with a new. Leaking pitting is welded.</p>

	THE BUNN-OMATIC COFFEE MAKER HAD ROUGHENED SURFACES IN THE NON-FOOD CONTACT AREAS, MAKING THE AREAS DIFFICULT TO CLEAN.	
12	Main galley - Hot Galley. CORROSION WAS NOTED ON THE INTERIOR RACKS OF THE SALAMANDER OVENS.	Corrected. Corroded areas sand blasted.
13	Main Galley - Hot Galley A GAP WAS NOTED BETWEEN THE UNDERCOUNTER OVENS OF THE FLAT-TOP GRILLS, MAKING THE AREA DIFFICULT TO CLEAN.	Corrected 08. November. Gap sealed.
14	Main galley - Hot Galley. CORROSION WAS NOTED ON THE UNDERSIDE OF THE STORAGE AREA BENEATH THE SALAMANDER OVENS.	Corrected. Storage area cleaned out, and sealed off with stainless steel plate.
15	Main galley - Dish Wash Area. BROKEN DECK TILES WERE NOTED IN THIS AREA.	Corrected 08. November. Tiles changed.
16	Main Galley - Dish Wash Area. SCALING WAS NOTED ON THE INTERIOR OF THE GLASS WASHER.	Corrected. Dish washer trained accordingly about the use of De-Scaler while cleaning the machine.
17	Main Galley - Dish Wash Area. TWO PREVIOUSLY CLEANED PLATES WERE FOUND SOILED AND STORED AS CLEAN.	Corrected. Dish washer and San. Supervisors told to double check all chine before placing it in the clean section.
18	Main galley - Pot Wash Area. ALTHOUGH THE MECHANICAL POT WASH DID HAVE A DATA PLATE AFFIXED TO IT, THE DATA PLATE DID NOT INDICATE THE CYCLE TIME (STATIONARY RACK MACHINE). THE WASH CYCLE WAS MEASURED AT APPROXIMATELY 1 MINUTE 10 SECONDS.	Corrected. New plate attached, indicating wash time and rinse time.
19	Provision - Fish Preparation. A PROFILE STRIP WAS SEPARATING FROM THE BULKHEAD.	Corrected 08. November. Profile re-attached.
20	Provision - Fish Preparation. THE DECK PAINTED SURFACE WAS DETERIORATED, MAKING THE SURFACE DIFFICULT TO CLEAN.	Corrected. Area scraped, and re-painted.
21	Bakery / Pastry POTABLE WATER LEAKS WERE NOTED AT THE BASE OF THE FAUCETS AT BOTH SINGLE COMPARTMENT SINKS.	Corrected. Sealing replaced.

22	<p>Bakery / Pastry.</p> <p>A WIPING CLOTH WAS NOTED DRAPED ACROSS THE RIM OF THE SANITIZING BUCKET. THE WIPING CLOTH WAS ONLY PARTIALLY SUBMERGED INTO THE SANITIZING SOLUTION.</p>	Corrected. Concerned crew informed regarding correct
23	<p>Crew Galley.</p> <p>EXCESS SEALANT WAS NOTED ON THE SIDES OF THE FLAT-TOP GRILL.</p>	Corrected 08. November. Sealant removed and replaced the correct way.
24	<p>Crew Galley</p> <p>THE DOOR TO THE UNDER COUNTER OVEN WAS LOOSE AND THE INSIDE PANEL WAS SEPARATING, MAKING IT DIFFICULT TO CLEAN.</p>	Corrected. Door repaired and the inside panel re-attached.
25	<p>Crew Galley.</p> <p>THE STOCK POT DRAIN VALVE COATING ON TWO STOCK POTS WERE DETERIORATED, MAKING THE SURFACES DIFFICULT TO CLEAN.</p>	Corrected. Surface polished.
26	<p>Crew Galley.</p> <p>RECESSED GROUT WAS NOTED IN THE DECK TILES IN FRONT OF THE DEEP FAT FRYER.</p>	Corrected. Old grouting removed, new grouting added the correct way.
27	<p>Crew Galley</p> <p>THE DEEP FAT FRYER HAD A SMALL AMOUNT OF CARBONIZED MATERIAL ON THE HEATING ELEMENTS.</p>	Corrected. Carbonized material removed.
28	<p>Crew Galley.</p> <p>THE SCUPPER SURFACES WERE DETERIORATED, MAKING THE SURFACES DIFFICULT TO CLEAN. THE SCUPPERS ARE SCHEDULED TO BE RESURFACED AT THE NEXT DRY DOCK IN APRIL, 2005.</p>	Will be resurfaced with stainless steel in dry dock April 2005. This according to Barrie Clarke.
29	<p>Crew Galley - Dish Wash.</p> <p>THE MOUNTED FINAL RINSE PRESSURE GAUGE ON THE CONVEYOR DISHWASHER WAS AT 6 BAR DURING ACTIVE USE. THE DATAPLATE LISTED THE FINAL RINSE PRESSURE AT 2-5 BAR.</p>	Corrected. New final rinse pressure gauge was installed.
30	<p>Bars - Coffee Bar.</p> <p>DECK TILES WERE NOTED BROKEN AND MISSING IN THE AREA OF THE HAND WASH STATION.</p>	Corrected 08. November. Tiles replaced.
31	<p>Bars - Sports Bar.</p> <p>THE LIGHT LEVELS AT THE FRONT FOOD PREPARATION COUNTER WAS LESS THAN 220 LUX.</p>	Corrected. The existing light fixtures have been moved to a better position.

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Corrective Action Statement

I IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: NORWEGIAN DREAM - CAS – 10/31/2004 .